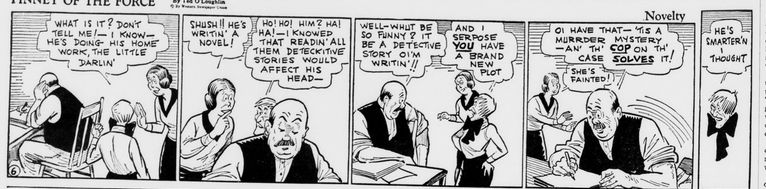
THE FEATHERHEADS

FINNEY OF THE FORCE

By Tad O'Loughlin



"REG'LAR FELLERS"

Right In The Mitt

SMATTER POP— Hasn't Seen Everything, Yet

By C. M. PAYNE

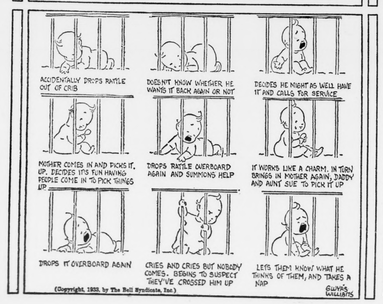
MESCAL IKE

By S. L. HUNTLEY

Right in the Swim

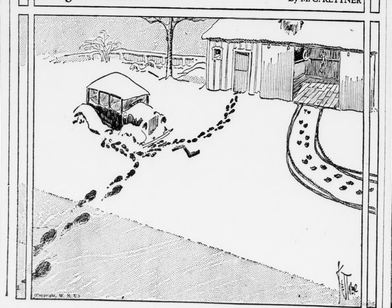
Service

By GLUYAS WILLIAMS



Along the Concrete

By M. G. KETTNER



Strong Appeal in Braided Rag R

By GRANDMOTHER CLARK

Braided rugs appeal to many makers because the work is a and requires no tools. They, ever, are not as durable as the cheted rug, owing to the fact the braided strands are sewed tog and for this reason we advise with a strong waxed thread.

The above "Fin Wheel" rug t ures 35 inches and requires abo pounds of cotton rag rug mat The center section has a black ground and the 3 section desig white. The outer circle and center are of hit-and-miss colors.

Cut strips 1½ inches wide. edges under and then fold aga make a strip about one-half wide. Use three strips in braidi

Start in the center and sew S of braid around, keeping work Start next row on opposite sid where the previous row ended. around, changing colors for 9 as illustrated. To change color strips of new color desired to ones in use. Start again at diff place for 8 outside rows, then se the last row separately. This has 26 rows.

If you are interested in ma rag rugs, send 15c to our Rug partment for book No. 25, which tains 20 rugs in braiding and cro Instructions are given with each also directions for braiding and cheting rugs and how to prepare rags into strips to get the best re

ADDRESS—HOME CRAFT C DEPT C, Nineteenth and St. L avenue, St. Louis, Mo.

Inclose a stamped addressed velope for reply when writing for information.

Smiles

FITTING NO OBJECT

An old negro recently approa a relief worker and asked for ing. He particularly wanted a of pants.

"What size do you wear?" he asked.

"A 38."

"I'm afraid I don't have your sie Informed him. "The small have is a size 50."

"Well, that's all right. You Miss, we ain't so much for fittin for hidin'."

Once Was Enough

Two women were waiting f fox, which was nearly full wh came along.

"Boom for one inside and on top," said the conductor.

"But surely you wouldn't sepa mother and daughter."

"I did once," replied the condu as he rang the bell, "but n again."—London Tit-Bits.

System

His Wife—What if I do take tle money out of your pockets while you're asleep? It's the only w can get any out of you.

The Efficiency Expert—I'm complaining. I'm only asking to ring up the amounts on this register so I can make the pr charges."

Deathless

Banker—This is the tenth you have had this note renewed Van Meters.

Poet—Yes, sir; I fear that n the only immortal thing I shall write.

THE SWEE FLAVORE GUM
WRIGLEY'S JUICY FRU CHEWING GUM
with (Other

Many Methods by Which Finer Flavor of the Oyster Can Be Brought Out; Right Seasoning

"Oysters are in season." Everywhere we see the sign—in store windows and on walls of restaurants, an admirer of the succulent bivalve comments. I began my season early, to be exact, in August, on the Brittany coast, where I consumed them by the dozen in their raw form.

As good as they tasted to me then, with their high flavor, the American oyster tastes better to me now. How large even the blue points seem and how delightful it is to have them on their beds of ice! I can hardly decide whether to eat them without extra seasoning or to take the cocktail sauce which by contrast brings out their flavor so well. Did I tell you that even in the small coast towns of France a bottle of ketchup—a bottle of well-known American brand—came to the table with the vinaigrette sauce and the whole spices which always accompany oysters over there. If you like, you can make up your own cocktail sauce then and there.

Our American oysters have the double advantage of being satisfactory both for raw service and for cooking. How good an oyster stew tastes on a chilly day, and how easy it is to make, and yet not everyone knows how to produce it in its perfect form. I think I prefer the method used by one of New York's most famous oyster bars.

I cook the oysters just a moment. Just long enough to curl the edges, then add the milk, which should be rich milk with at least its full quota of cream, season it with just enough salt and paprika and let it cook just long enough to heat thoroughly. Creamed oysters should be prepared with much the same method. The liquor which develops as the oysters curl should be used to make up the quantity of milk needed to dilute the mixed butter and flour which is the foundation of the standard white sauce.

A little minced raw celery added with the oysters and merely reheated with them, gives an extra note of flavor which you will like, I am sure. For a change, try a brown sauce without celery.

Creamed oysters are also the basis for that popular American invention, oyster pie. You may line your tin with pastry or use only a top crust, which in any case should be baked with the oysters in a very hot oven, both for the sake of the pastry and for the sake of the oysters, which must not be overcooked. You know, undoubtedly, that overcooking toughens oysters. This is one of the reasons why very hot fat must be used for frying them after they have been crumbed or dipped in batter. To make sure that fried oysters are perfect for serving, drop them onto soft paper as you take them out of the fat, and you will have them crisp and dry, as well as tender.

The hot oyster canape, for which I am giving you the recipe, makes a good introduction to dinner

Oyster Bisque.

24 oysters
4 cups milk
1 slice onion
2 stalks celery
Sprigs of parsley
Bit of bay leaf
¼ cup butter
¼ cup flour
Salt and pepper

Clean and pick over oysters, reserve liquor, add oysters chopped, heat slowly to boiling point and put through a coarse strainer. Scald milk with onion, celery, mace, parsley and bay leaf; remove seasonings and add butter and flour blended together. Stir until thick and smooth over the hot water. Add the strained oysters and season with salt and pepper. If too thick add more milk.

Oyster Canape.

Wrap strip of bacon around each oyster, skewer and broil very slowly until bacon is crisp and brown. Serve hot on rounds of toasted bread, garnish edge with white of hard-cooked egg, chopped fine, and mixed with ketchup and a few drops of onion juice.

Oysters Manhattan.

36 oysters
2 tablespoons butter
½ teaspoon paprika
½ teaspoon salt
½ tablespoon minced parsley
½ tablespoon minced onion

Have oysters freshly opened. Cream the butter, add the rest of the ingredients. Divide this mixture and put a bit on each oyster. Then cover each oyster with a small slice of bacon. Set shells on baking tin in a hot oven, 450 degrees F., cook about twelve minutes, or until bacon is crisp. Serve at once with sliced lemon.

Quick Meal.

Creamed oysters on toast
Celery Radishes
Potato chips Cocoa
Green apple pie

The business woman housekeeper welcomes oysters in season, as it gives her an extra food which can be prepared easily and quickly. I am sure that she can prepare the meal suggested for tonight in practically no time if she knows a place where she can find an apple pie worthy of a place on her table. By the way, did you ever try reheating an apple pie before serving? It does much for the ordinary pie and even a little for the best.

I suggest using the whole-kernel corn, dressed with butter and paprika. Of course you will reheat your potato chips, to insure their crispness and full flavor, when you heat the pie.

Order of Preparation.

Prepare celery and radishes
Open can of corn and dress
Prepare oysters
Make toast
Heat potatoes and pie
Make coffee

© Bell Syndicate—WNU Service.

Discovery May Lead to Victory Over Cancer

The growth of the human infant, the chick in the egg, bacteria and the toad can all be represented by the same mathematical equation, Dr. Norman C. Wetzel, associate professor of pediatrics at Western Reserve UniversityMedical school, told the National Academy of Sciences.

Proper interpretation of this mathematical equation of growth, Doctor Wetzel said, eventually might lead to conquest of cancer, since cancer was a growth problem—a situation in which body cells grew without restraint. The equation, which is what mathematicians call a second degree differential, represents the relation between heat production and growth, he added.

Four factors, he found, were involved in growth. One encourages growth, a second retards or inhibits growth, the third is the net external work of growth. He calls the fourth the "coefficient of inertia growth." In cancer, Doctor Wetzel said, it was evident that the factor which retarded growth was not operating.

He urged that medical science embark on a study of the influence of various hormones, vitamins and the like, with a view to fitting them into their proper places in the equation of growth.—David Dietz, Scripps Howard Science Editor, in the Cleveland Plain Dealer.

Few Radios in China

Col. T. T. Chung, Chinese wireless commissioner, estimates there are no more than 40,000 radio sets in all of China, which has a population of more than 400,000,000.

Life in Crowded City Leads to Individualism

The effect upon the human race of the cluttering together in huge cities is not easy to foretell, says a writer in the Montreal Herald. I know, of course, that in the woods where trees crowd together too closely they grow up slender and spindling, to the loss of rugged strength. I suppose it is true that the human race likewise deteriorates when crowded together too closely. But on the other hand there should be advantage. If knowledge is power cities should develop power, for knowledge of man by man is exceedingly possible where men are thrown closely together. Mutuality ought to grow, the pressure of numbers should weld people together in closer communion. As a matter of fact it does not. People in the back settlements are much more friendly than those in the towns. There is probably more ignorance about worth-while things in the city than in the country, certainly as much if not more selfishness. Curiously enough, the city seems to promote individualism more than does the country. The city individual lives to himself. He does not know, nor care to know his next door neighbor. He will deal with a merchant for 20 years without knowing him. He is concerned with the promotion of his own interests. And that is not good for a person or for his world. Individualism can never better the race very much. Nothing can but co-operation. Country folk are learning that more quickly than townsfolk.

You Know It

Love is like the toothache—when you've got it nobody has to tell you.

THEIR OWN FAULT?

There are men who seem to provoke the question, "How did you succeed in becoming profoundly homely?" For it is manifest that much of their uncomeliness is their own doing.—Exchange.

TIME FOR DISCARD

When a rule of etiquette adds nothing of value to beauty, to comfort, to ease or to happiness, it may be set down as a useless rule which may as well be thrown into the discard.—Emily Post.

"SIMONIZ Made the Finish Last Longer!"

Simoniz your car. Then notice how much longer the finish lasts. Fifty or even a hundred thousand miles are nothing to a Simonized car. Simoniz protects the finish in all weather and makes it stay beautiful. So, always insist on Simoniz and Simoniz Kleener for your car.

MOTORISTS WISE SIMONIZ

The new improved Simoniz Kleener quickly restores the lustre to dull cars. Simoniz, too, is easy to apply and it keeps the finish beautiful for years.

Try Faster Way to Relieve Your Colds

Medical Discovery Bringing Almost Instant Relief to Millions

REMEMBER DIRECTIONS

The simple method pictured here is the way many doctors now treat colds and the aches and pains colds bring with them!

It is recognized as a safe, sure, QUICK way. For it will relieve an ordinary cold almost as fast as you caught it.

Ask your doctor about this. And when you buy, be sure that you get the real BAYER Aspirin Tablets. They dissolve (disintegrate) almost instantly. And thus work almost instantly when you take them. And for a gargle, Genuine Bayer Aspirin Tablets disintegrate with speed and completeness, leaving no irritating particles or grittiness.

BAYER Aspirin prices have been decisively reduced on all sizes, so there's no point now in accepting other than the real Bayer article you want.

NOW 15¢

PRICES on Genuine Bayer Aspirin Radically Reduced on All Sizes

And Grouchy

Some people broaden as they age, others merely grow fat.

Knows Himself

A great man marvels that the world calls him great.

How Calotabs Help Nature To Throw Off a Bad Cold

Millions have found in Calotabs a most valuable aid in the treatment of colds. They take one or two tablets the first night and repeat the third or fifth night if needed.

How do Calotabs help Nature throw off a cold? First, Calotabs are one of the most thorough and dependable of all intestinal eliminants, thus cleansing the intestinal tract of the germ-laden mucus and toxines. Second, Calotabs are diuretic to the kidneys, promoting the elimination of cold poisons from the blood. Thus Calotabs serve the double purpose of a purgative and diuretic, both of which are needed in the treatment of colds.

Calotabs are quite economical; only twenty-five cents for the family package, ten cents for the trial package. (Adv.)

For Itching Rashes Use Cuticura Ointment

It soon brings relief and promotes healing. Because of its absolute purity and mildly antiseptic properties, it is unsurpassed in the treatment of rashes, red, rough skin, itching, burning feet, chafings, chappings, irritations, cuts and burns. No household should be without it.

Price 25c and 50c. Sold at all druggists.

Along came Ruth

"I NEVER dreamed coffee could have such an effect on me . . . although I knew it was bad for children!"

"Oh, coffee disagrees with lots of older people. The caffein in coffee gives 'em indigestion, upsets their nerves and keeps 'em awake nights!"

If you suspect coffee disagrees with you . . . try Postum for 30 days. Postum contains no caffein. It is simply whole wheat and bran, roasted and slightly sweetened. Easy to make, and costs less than ½ cent a cup. It's a delicious drink, too . . . and may prove of real value in helping your system throw off the ill effects of caffein. A product of General Foods.

FREE—Let us send you your first week's supply of POSTUM . . . Free! Simply mail the coupon.

GENERAL FOODS, Battle Creek, Mich.
Send me, without obligation, a week's supply of Postum.
Name
Street
City State
Fill in completely—print name and address.
This offer expires December 31, 1935

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When you are footsore a Baking Soda foot bath will soothe and refresh your weary feet . . . To cleanse the throat and remove accumulated mucus, gargle thoroughly with a solution of our Baking Soda, two teaspoonfuls to a glass of water . . . A product of eighty-eight years' 88 experience, our pure Soda has many remedial uses . . . It is obtainable everywhere U.S. in convenient sealed containers for just a few cents. Mail the coupon today.

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